EXHIBIT 9

DANIELE, INC.
DAVIS DRIVE
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Daniele, Inc

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DANIELE RECIPES

Sopressata Sandwich

4 slices Italian bread
1 tomato, sliced
4 oz. mozzarella cheese
3 oz. Daniele Sopressata
basil leaves
extra virgin olive oil

To each slice of bread place 1 slice of mozzarella, Daniele Sopressata to cover center and 1 slice of tomato. Place in oven and toast for 3 minutes or until cheese begins to melt. Remove from oven and top with torn basil leaves and drizzle with a little olive oil. Serve with your favorite red or white wine.

Daniele Prosciutto Panino Bruschetta

1 bunch basil
6 oz. Daniele Prosciutto Panino, sliced
1 lb. tomates, peeled, seeded and diced
2 garlic cloves, finely chopped
2 - 3 teaspoons extra virgin olive oil
12 slices Italian bread

Slice the basil into strips. Combine the basil strips with the tomatoes, garlic and oil. Pre-heat oven to 485 degrees. Toast slices of bread for about 4 minutes. Remove from oven and top with sliced Daniele Prosciutto Panino. Return to oven. Remove from oven after one minute, and top with tomato mixture. Serve garnished with whole basil leaves.

For a printable version* of these and more Daniele Foods Recipes, click here!

*You will need Adobe Acrobat® Reader® to view and print the recipes.
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Daniele Recipes

Sopressata Sandwich

4 slices Italian bread
1 tomato, sliced
4 oz. mozzarella cheese
3 oz. Daniele Sopressata
Basil leaves
Extra virgin olive oil

To each slice of bread place 1 slice of mozzarella, Daniele Salame to cover center and 1 slice of tomato. Place in oven and toast for 3 minutes or until cheese begins to melt. Remove from oven and top with torn basil leaves and drizzle with a little olive oil. Serve with your favorite red or white wine.

Daniele Prosciutto Panino Bruschetta

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Chef Salad

3 oz. Daniele Genoa Salame, cut into cubes
3 oz. Daniele prosciutto, cut into Julienne strips
4 oz. Daniele Sopressata, cut into cubes
2 boiled and sliced eggs
3 oz. radicchio
8 oz. salad greens
1 red onion
Cucumber slices
Oil and vinegar

Mix thoroughly in bowl, add salt to taste and serve.